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## OHIO CULTIVATOR.

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EDITOR AND PROPRIETOR.

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### The Friends we Need.

Some of our friends have exerted themselves nobly to increase our subscription list during the past month; for which they have our sincere thanks, and we trust they will see good results among their neighbors. One farmer has sent us 16 names, from a township in Ross Co. where none were on our list last year. He says he is "sowing the seed of a township Farmer's Club," which he expects to see organized in the fall. He is aware that such societies cannot be made useful or interesting unless the members read agricultural papers. How many will "go and do likewise?"

☞ We have still too large a supply of back numbers of the current year on hand, and too many blank pages in our subscription book.

Liberal Premiums.—We will give either the first or second volume of this paper, as desired, to all who may after this time and previous to the 1st of Aug. send us names and payments ($3) for four subscribers.

Reduction of Terms.—We will from this time allow any persons (one or more,) to become subscribers for the current year at the club price, *seventy-five cents*; provided that the money is sent free of postage when less than three dollars is remitted. *Observe* the back numbers, to Jan. 1st, are furnished to all new subscribers.

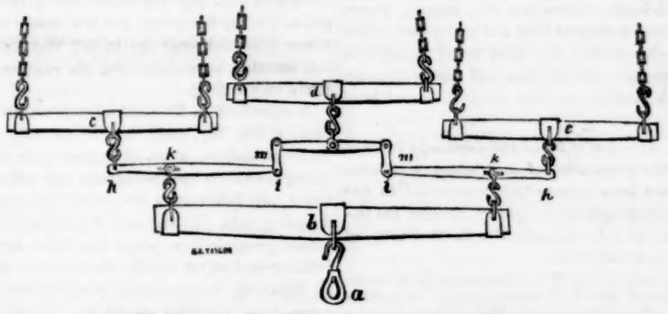
The value of a Newspaper: The Chillicothe Advertiser says: "We know a man who engaged his wheat (600 bushels) the other day, at $1,12½ per bushel. His neighbor, who had a like amount, engaged his a few days afterwards at $1,00 per bushel, getting for the same amount $75 less. The former "took the papers," and consequently knew when prices were high, and took advantage of them. The other knew nothing at all about them, and by his ignorance lost seventy-five dollars.—This sum would have paid for a paper near *forty years*. Those who cousult their interests will not fail, at the present time, to take a paper.

### Yeaman's Improved Wheat Fan.

At a time like the present, when wheat is so readily converted into cash, it needs no argument to convince farmers that any invention designed to facilitate the production of this grain, or its preparation for market, is a matter that deserves their attention. Exactly of this character is the machine above named, which was exhibited in this city a day or two since. It is the invention of Mr. Stephen M. Yeaman, of Elizabethtown, Ky., who is now making a tour for disposing of rights in this State.

The machine is of the ordinary form and size, and the improvements consist, 1st, in dispensing with the board or *shoe* at the bottom of the hopper, and substituting a revolving apron, or feeding belt to carry the grain on to the sieves, or riddles—2d, a row of vibrating fingers, made of strong iron wire, which receive the straws and chaff, and greatly assists in separating them from the grain as it falls from the apron on to the sieves—3d, a contrivance by which the three sieves, and the fingers before named, are made to vibrate alternately with and opposite to each other, and so quietly as to avoid the noise and jar attendant upon the operation of ordinary machines, while it allows of a greater width of wire and secures a more perfect riddling of the grain. In fact we are confident that this peculiarity alone is sufficient to commend the invention to all who are familiar with the operation of such machines, and will in a short time secure for it very general use among wheat farmers.

The Macedonian, freighted with provisions for Ireland and Scotland, contributed for the relief of the suffering poor in those countries, sailed from N. Y., with the following cargo: 30 packages clothing, 200 tcs. rices; 6 do peas; 1,122 bags oats; 1,115 do corn; 85½ bbls. corn; 2,103 bags beans: 122 bbls beans, 1,047 bags meal; 8 do. rye, 7 do. potatoes; 4 do. beef; 6 do. pork; 13 do. flour; 10 chests tea.

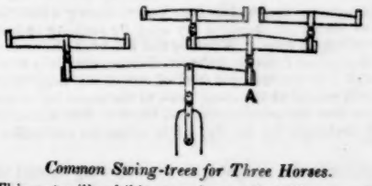



**Swing-trees for Plowing with Three Horses.**

The common method of constructing swing-trees for working three horses abreast, was exhibited in our vol. 1, p. 73. But in "Stevens' Book of the Farm," (republished in Skinner's Farmers' Library,) we find a description of a much more perfect plan, a representation of which is given above, and the explanation follows:—

Perhaps the most perfect method of yoking a 3-horse team, is that by the compensation levers, (fig. above)—a statistical combination, which is at once correct in its equalization, scientific in its principles, and elegant in its arrangement; and I have to regret my inability to single out the person who first applied it. *b* is a main swing-tree, 5 feet in length, and of strength proportioned to the draught of three horses; and *c d e* are three small common trees, one for each horse. Between the main swing-tree and the three small ones the compensating apparatus is placed, as in the figure, consisting of three levers, usually constructed of iron. Two of these, *h i* and *h i*, are levers of the first order, but with unequal arms, the fulcrum *k* being fixed at ⅓ of the entire length from the outward end of each; the arms of these levers are therefore in the proportion of 2 to 1, and the entire length of each between the points of attachment is 27 inches. A connecting lever *l*, of equal arms, and 20 inches in length, is jointed to the longer arms *i i* of the former, by means of the double short links *m*, *m*. The two levers *h i*, *h i*, are hooked by means of their shackles at *k* to the main swing-tree *b*; and the three small swing-trees *c*, *d*, *e*, are hooked to the compensation lever at *h*, *h* and *l*. From the mechanical arrangement of these levers, if the whole resistance at *a* be taken at 600 lbs., *k* and *k* will each require an exertion of 300 lbs. to overcome the resistance. But these two forces fail to be subdivided in the proportion of the arms of the levers *h i*, 2-3 of each, or 200 lbs., being allotted to the arms *h*, and the remaining ⅓, 100 pounds., to the arms *i*, which brings the system to an equilibrium. The two forces *i*, *i*, being conjoined by means of the connecting levers *m*, *m*, their union produces a force of 200 lbs., thus equalizing the three ultimate forces *h l h* to 200 lbs. each, and these three combined are equal to the whole resistance *a*; and the three horses that are yoked to the swing-tree *c*, *d*, *e*, are subjected to equal exertion, whatever may be the amount of resistance at *a* which has to be overcome.

The judicious farmer will frequently see the propriety of lightening the labor of some individual horse; and this is easily accomplished by the compensation apparatus. For this purpose, one or more holes are perforated in the levers *h i*, on each side of the true fulcrum *k*, to receive the bolt of the small shackles *k*. By shifting the shackle and bolt, the relation of the forces *h* and *i*, are changed, and that in any proportion they may be desired; but it is necessary to observe that the *distance* of the additional holes, on either side of the central hole or fulcrum of equilibrium in the system, should be in the same proportion as the length of the arms in which the holes are perforated. Thus, if the distance between those in the short arm is half an inch, those in the longer arm should be an inch. By such arrangement, every increase to the exertion of the power, whether on the long or the short arm, would be equal.




*Common Swing-trees for Three Horses.*

This cut will exhibit at a glance, the difference of the two plans, and the great superiority of the former. It should be observed, however, that neither arrangement is designed to obviate the difficulty complained of by Marion, in our former volume; namely, the position of the centre of draft. That can only be remedied by the construction of the plow, or by placing the clevice considerably to one side.

### The Wheat Crop---Cheat, &c.

From recent travels in the country, and from numerous letters and notices in the newspapers, we find that the wheat fields of Ohio are more generally infested with cheat or chess, than was ever known before. Many fields that we have seen in this county and in Licking, contain little else than pure chess; and on conversing with the owners we find that a majority of them are firm in the doctrine of *transmutation;* being quite certain that their wheat "turned to chess;" hence, of course, *they* are not to blame for the loss of their wheat crop. One farmer of this county, who has a beautiful field of *chess*, where wheat was sown on sward land *early in August*, and the plants looked fine in the fall, declared that the seed used was very clean and that no chess had grown in the field for years previous; but on asking the man who sowed the wheat how many grains of chess he thought might have been found in a handful, he said *perhaps half a dozen*. This of course was sufficient, to stock the ground; and it is more likely there wore a dozen grains, than half that number. Besides, it is well known that seeds of chess may lie many years beneath the soil, and then vegetate if brought near to the surface, under favorable circumstances, as when the wheat is killed by the winter. In the above case, too, we doubt not, the very early time of sowing contributed to the loss of the wheat crop by the winter.

We admit, that in many cases, it is not easy to discover the cause of an abundant growth of chess where a good crop of wheat might reasonably be expected; but in no case in which all the particulars have come to our knowledge, have we been at a loss to account for the result

more plausibly *to our own mind*, than to adopt the belief that one distinct genus of plants will change into another.

These remarks must serve as a partial answer to numerous inquiries that have been propounded to us of late on this subject. Those of our readers who perused the Genesee Farmer during our connection with it, are aware that this is not a new question with us; and for many years before our connection with the press, a spirited controversey on this subject was carried on in the columns of the Farmer. We shall take up the matter more at length before long, and perhaps give an abstract of the facts and arguments of that controversy. We have not of late years observed any new light on the subject, that has tended in the least to weaken our conviction of the impossibility of transmutation. But while we thus confidently express our own opinion, we are not at all disposed to quarrel with our readers who differ with us. We know that they have many strong facts that seem to support their doctrine, and among them are men of much intelligence, close observation and good judgment.

*Fly, Rust, &c.—Use of Brine and Lime.*—In proof of the utility of the preparation of seed wheat, with brine and lime, as has been repeatedly recommended in our columns, and other agricultural papers, we give the following extract of a letter from Mr. E. D. Smith, of Brown county, in this State:

"The wheat crop generally in this county looks worse than I ever before saw it in any country. What the grub worm and fly have left, seems likely to be ruined by the rust. But I can say that neither fly nor rust has injured my crop for the last four years; during which time I have each year prepared my seed by soaking in brine, and rolling in lime. Whether this has been the cause of my exemption from fly and rust, I do not certainly know; but this I do know: I got seed of one of my neighbors—we both sowed at the same time, of the same lot of seed, but he used no preparation, and his crop was almost entirely destroyed by the fly, while mine did not suffer at all."

Similar to the foregoing, is the following extract of a communication by H. B. Hawley, in the Prairie Farmer. Speaking of the use of brine and lime in preparing seed, he says:

"For the satisfaction of those who may think the practice not worth the trouble, I will say something of my last seasons crop. I sowed 30 acres on new breaking, the seed for which was prepared in the way I have stated, except two casts in width across the field, which was sown with seed not so prepared, for the sake of experiment; the consequence was, it was very smutty; any stranger could have found and followed the strip by the smut and chess. That which was brined and limed had a little chess but no smut in it. My other wheat, sown on stubble, without being brined or limed, was smutty and had much chess; so was all the wheat in this vicinity. Mine that was brined and limed yielded 20 per cent. more than that which was not, and brought 10 cents more per bushel than the other; it weighed 64 lbs. per bushel, although the 4 pounds was gained in part by cutting early."

*Cutting Wheat Early.*

We have for several years advised farmers to cut their wheat earlier than is usually done; and all who have tried it have found advantage by the practice. As soon as the grain is out of the *milk*, and in what is termed the *doughy* state, it is fit to cut, and will be heavier and better in all respects than if allowed to become dead ripe. Especially is this the case where the straw is at all affected with rust. Mr. Hawley, in the communication before mentioned, says:

"As soon as the bulk of the crop has got its brown color, and the berry is doughy and soft, I consider the right time. I then commence cutting, and let it lie in the swath one day if the weather is good; and do not wait for the small wheat to grow larger, for it never will—and thus lose the best of my crop by shelling, to say nothing of the shrinkage in weight. I let three acres of my best wheat stand until dead ripe, for seed; it weighed 61 pounds; the wheat alongside, cut one week earlier, weighed 64 pounds.

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Good Sheep for Ohio.—Mr. S. M. West has taken to Seneca county, Ohio, forty yearling Merino rams, from the flock of J. S. Pettibone, Esq., of Manchester, Vt.—Having had an opportunity of seeing these sheep while on their journey, we can pronounce them a good lot. We are told that they were not *selected*, but comprise all the rams which Mr. Pettibone had on hand of the produce of last season. They therefore exhibit more fairly the character of the whole flock. They are well formed, have good constitutions, and their bodies are well covered with soft, white wool, of extra length, for so fine a staple, and very free from gum. Some notices of Mr. P.'s flock have before appeared in our columns. He has furnished us with a memorandum of his last year's clip of wool, from which it appears that he sheared 350 sheep, the fleeces of which averaged 4 lbs. 1 oz. each, "without loss," and were sold at *forty cents* per pound to Mr. Harrington of Troy, for a manufacturer in Templeton, Mass. Mr. West's destination is Adams township, about six miles from Tiffin, Ohio. We have no doubt that his stock will be an acquisition to that section.—*Albany Cultivator, for June.*

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**Construction of Lightning Rods.**

This is a subject of much importance to farmers. Every year we hear of numerous instances of great losses sustained from the destruction of barns filled with grain, &c., by lightning; and few indeed are the cases where farm buildings are in any way secured against this casualty, notwithstanding the expense is comparatively very trifling.

A subscriber in Richland county writes us, that his barn, stable, hay, grain, &c., to the value of nearly a thousand dollars, were all destroyed by lightning last spring: and he is now rebuilding and will read with interest any information respecting the construction of lightning rods. He also asks if there is any known scientific principle from which it is to be supposed that a building erected on the site of one which was destroyed by lightning, is more likely to be destroyed from that cause than if erected elsewhere. To this inquiry we answer *no:*—and in addition to the article on this subject in our paper of June 1st, we add the following, from the Maine Farmer, which we think contains hints of some value:

Wire Lightning Rods.—We have often wondered why lightning rods as preservers of buildings from the effects of lightning, were not more often attached to buildings than they are. There can be no doubt, that if thoroughly and properly prepared, they will always prevent the lightning from doing damage. Perhaps one reason may be, the not fully understanding how to erect and secure them, and perhaps the expence may be another reason why we do not see them attached to the buildings more frequently. The usual form of them is in that of an iron rod, say half an inch or an inch in diameter.

This is generally put up so as to be above the top of the highest part of the building, its upper end sharpened to a point, and its lower end thrust into the ground. As it is not very easy to get a rod of this size sufficiently long in one piece, several are often taken, and merely put one upon another, and held in this position by wooden clamps. This is a dangerous mode. The clamps get rotten, or are moved out of the way by the winds or some other cause, and the rods either do not touch at all or but slightly, and the continuous surface, necessary for conveying the electric fluid down, is interrupted and may, and often does lead to disastrous consequences.

The amount of surface which such a sized rod (half an inch in diameter) will protect, is said by electricians to be forty feet square. As to this last point we know nothing from experience. We know however that buildings are often struck that have rods attached to them either because the rod was improperly put up, or because they were not sufficiently large to convey the whole of the bolt that fell upon it. It is a fact which can be easily demonstrated that the amount of electric fluid which any conductor will retain or suffer to pass, is directly as the amount of surface which it contains and not its solid contents. Thus, a tin cylinder applied to an electric machine, will receive or retain, or suffer to pass through it as much electric fluid as will a solid cylinder of iron of the same diameter.

This fact may be of use to guide in erecting conductors for lightning. A strip of tin or sheet iron, having the amount of surface, will answer just as well as a solid rod of iron. It may not stand as permanently or last as long; but while it does stand, and retain the amount of surface unimpaired, it would protect as much space as the solid rod. A rod one half an inch diameter will give a fraction over an inch and a half of surface. Now a strip of sheet iron three quarters of an inch wide will afford very nearly as much surface as the rod, and of course carry down as much fluid from the clouds, and at the same time be less expensive. The only objection is lack of durability. But the same protection can be effected by means of wires which may be grouped together—may be found of sufficient length and may be more conveniently erected and attached than the common rods. Suppose you take two wires, each a quarter of an inch diameter, the amount of surface will vary but little from that of the solid half inch rod, and we are inclined to think may be obtained cheaper, at any rate may be had in one piece, can be easily put up and fastened. Four such wires will give double the surface. An English writer recommends the following plan which he has adopted, He takes four wires, each one fifth of an inch diameter. These, says he, should be bound together by copper rings. This compound rod should extend several feet above the highest part of the buildings, and at the top each wire should branch out at an angle of 45 degrees and end in a point. The rod should be fastened to the building by wooden clamps.

At two feet from the ground, it should incline outwards and on entering the earth each wire should branch out again and terminate in a moist situation. In order to preserve the rods from oxidation or rusting, he recommends that before they enter the ground they should pass through a cylinder of zinc.

We have no doubt that the above plan is preferable to the common one now in use. If the building is large there should be more rods of them put in different parts.

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**A Pattern Farmer in Belmont County.**

Mr. Bateham:—Being a young farmer, and having found some excellent hints in the Ohio Cultivator, on improving land and fencing, I wish to enquire through your valuable paper, the best mode of exterminating the brier from fields that are almost taken with them. I have kept moving my fences in, a rod or two every spring, and turning the briers outside, but they still follow up, and get inside again, till my fields have become too small to move the fences in any more—what must be done in such a case?

Now every person asking for information on one subject, ought to be able to give the same on some other;—as all improvement that is calculated to make cheaper, lighter and more profitable, the labor of the farmer, should be made known to the people;—I will therefore describe a new mode of fencing, I saw a few days since in the northern part of this old settled county. The owner is a young man whose father died a year or two since, and left him a good farm;—he has built a new house in a field close to the State road, and the fence encloses the *yard and garden*. The *modus operandi* is this: at the two front corners of his house, which is one story high, the logs project out about two feet; on these he lays a pole or two, pointing towards the road, and at the outer end he drives a dogwood fork in the ground, some 3 feet high, and on it lays the other end of the pole, and so on till enclosed. It is the cheapest and *most convenient* fence I ever saw!—The house being in the field, the cow can come to the door, the woman can just stoop a little, pass under the pole and she's at the cow's side; the hogs can come under the pole and eat at the door, and the cow cannot disturb them, and the owner can feed them without going out of the house. He keeps no out-houses, not even a pig pen, or hen house, consequently no manure accumulates in his way;—he gathers his corn as he *uses* it from the field, thereby depriving the rats of a living from him; his other grain is no trouble to him, for the neighbors' cattle generally gather it on the shares, they take the 3-3ds—he is now so completely fixed, he can rest 19-20 of his time from toil, and which I am told he actually does—happy man! The cause of all this—Last winter he became a subscriber for the Ohio Cultivator; but the key to the whole is, he never reads it. If you know any thing to exceed this, please make it known. Yours,

Pocahontus.

*Belmont county, Ohio*, 1847.

Remarks.—In regard to the best mode of exterminating *briers*, we solicit a communication from some farmer who has had experience in the business.

That picture of the *pattern farmer*, and his dooryard *fence*, is indeed a rich one! We almost wish our correspondent had sent us a drawing of the premises, with a likeness of the owner; so that we could embelish our front page with the representation. Perhaps the "young farmer" might glance at the picture and recognize the portrait, even though he does not find it necessary to seek knowledge by reading. We have heard of numerous instances of improvement produced by reading agricultural papers, but have never before heard of such striking effects being produced *where the paper was not read*.

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Culture of Gooseberries.—*Mr. Bateham;*—I have tried the remedy of "a Jersey man" for mildewed gooseberries; viz: covering the ground beneath the tree with salt hay. I steeped some hay in lime, and spread it beneath a part of mine, and the fruit on the trees thus treated, though somewhat mildewed, is not half so much injured as that on those not so treated. I think some varieties are more liable to mildew than others: I have two kinds, one a round red, the other a large, long, green, the former of these is seldom touched with the mildew, while the latter is almost invariably destroyed. I have never seen the fruit of the wild prickly gooseberry, either on high or low land, in this vicinity, in the least affected by the mildew; on growthy bushes I have seen the ends of a few shoots slightly mildewed. B. T.

*Cuyahoga, Ohio, June* 20, 1847.

### On Education.—No. 2.

Mr. Editor:—In our introductory, we ascertained some of the peculiar traits of man, and discovered his distinguishing attribute. The Bible, the fountain of every thing excellent in mind and morals, furnishes us with additional proof. It says, "Man is born like a wild ass colt." Ignorant as the colt he comes into this busy world of ours. But here the comparison ceases. The colt is provided by nature with clothing, with instinct to seek after, and strength to carry him to his food. Not so with the infant man; He has the capacity of feeling hunger, he has not the instinct to seek after, nor the strength to carry him to it. He must be taught to gratify the first appetite of nature, as well as provided with the means to do it.

Every man is what education has made him. All that he is, all that he ever will be, all that he can enjoy, is the result of education.

By means of this through a long course of helpless infancy, dependant youth and active manhood, he sinks to the abyss of degradation, or rises to an honorable and dignified station in created intellectual existence, to a rank superior to seraphs, and transcending infinitely, the loftiest degree of honor and felicity, of glory and exaltation of which we can at present conceive; to a condition where filled with consumate and superangelic knowledge, still susceptible of more; where basking in the approving smile of his beneficient Creator, and chanting a song of redemption, angels themselves

> "Shall lean upon their harps to hear,
> A secret note that his shall bear."

Such, then, is man, and where in the wide immensity of the universe shall we look for his equal? Where shall we find a being possessed of such boundless capacities—such contrasts of grandeur and degradation, of good and evil, of vigor and imbecility?

> "How poor, how rich, how abject, how august,
> How complicate how wonderful is man!
> How passing wonder, He who made him so;
> Who centered in our make, such strange extremes
> From different natures marvellously mixed,
> Connexion exquisite of distant worlds!
> Distinguished link in beings endless chain—
> Midway from nothing to the Deity,
> A beam etherial, sullied and absorbed!
> Though sullied and dishonored, still divine.
> Dim miniature of greatness absolute!
> An heir of glory, a fair child of the dust;
> Helpless, immortal—instruct, infinite!
> A worm! O God! I tremble at myself,
> And in myself am lost. * * *
> How reason reels—
> O what a miracle to man is man!
> Triumphantly expressed. What joy, what dread—
> Alternately transported and alarmed;
> What can preserve myself? or what destroy?
> An angel's arm can't snatch me from the grave,
> Legions of angels can't confine me there."

Yes such is man, in birth, character, and destiny; and such too, the influence which education has upon him—Such too, is the strangely complicated, and multifariously organized being, which the instructor is destined to teach in this incipient effort to acquire greatness.

How superlatively important, therefore, is the education or training of the juvenile part of community!

Should not every patriot regard this subject with peculiar interest, as they are educating them for two worlds. Who would not wish to see the present condition of our race ameliorated; to see mankind elevated to that noble and dignified rank for which the Deity has destined him.

This is the cause of humanity, it challenges attention. In our next, I intend to notice some of the advantages of popular education. J. R. F.

*Lafayette, Ohio*, 1847.

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From the Horticulturist.

### On the Color of Country Houses.

Charles Dickins, in that unlucky visit to America in which he was treated like a spoiled child, and left it in the humor that often follows too lavish a bestowal of sugar plums on spoiled children, made now and then a remark in his characteristic vein of subtle perceptions. Speaking of some of our wooden villiages—the houses as bright as the greenest blinds and the whitest weather-boarding can make them, he said it was quite impossible to believe them real substantial habitations. They looked "as if they had been put up on Saturday night, and were to be taken down on Monday Morning!"

There is no wonder that any tourist, accustomed to the quiet and harmonius colour of buildings in an English landscape, should be shocked at the glare and rawness of many of our country dwellings. Brown, the celebrated English landscape gardener, used to say of a new red brick house, that it would "put a whole valley in a fever!" Some of our freshly painted villages, seen in a bright summer day, might give a man with weak eyes a fit of the opthalmia.

We have previously ventured a word or two against this national passion for white paint, and it seems to us a fitting moment to look the subject boldly in the face once more.

In a country where a majority of the houses are built of wood, the use of some paint is an absolute necessity in point of economy. What the colors of this paint are, we consider a matter of no less importance in point of taste.

Now, genuine white lead, (the color nominally used for most exteriors) is one of the dearest of paints. It is not therefore economy which leads our countrymen into such a dazzling error. Some mistaken notions, touching its good effect, in connection with the country, is undoubtedly at the bottom of it. "Give me," says the retired citizen, before whose eyes, red brick and dusty streets have been the only objects for years, "give me a white house with bright green blinds in the country." To him, white is at once the newest, cleanest, smartest, and most conspicuous color which it is possible to choose for his cottage and villa. Its freshness and newness he prizes as a clown does that of his Sunday suit, the more the first day after it comes from the tailor, with all the unsullied gloss and glitter of guilt buttons. To possess a house which has a quiet air, as though it might have been inhabited and well taken care of for years, is no pleasure to him. He desires every one to know that he, Mr. Broadcloth, has come into the country and built a new house. Nothing will give the stamp of newness so strongly as white paint. Besides this, he does not wish his light to be hidden under a bushel. He has no idea of leading an obscure life in the country. Seclusion and privacy are the only blue devils of his imagination. He wishes every passer by on the river, railroad or highway, to see and know that this is Mr. Broadcloth's villa. It must be *conspicuous*—therefore it is painted white.

Any one who has watched the effect of example in a country neighborhood, does not need to be told that all the small dwellings that are built the next season after Mr. Broadcloth's new house, are painted if possible, a shade whiter, and the blinds a little more intensely verdant—what the painters triumphantly call "French green." There is no resisting the fashon; those who cannot afford paint, use whitewash; and whole villages, to borrow Miss Miggs' striking illustration, look like "whitenin' and supelters."

Our first objection to *white*, is, that it is too glaring and conspicuous. We scarcely know any thing more uncomfortable to the eye, than to approach the sunny side of a house in one of our brilliant mid-summer days, when it revels in the fashionable purity of its colour. It is absolutely painful. Nature, full of kindness for man, has covered most of the surface that meets his eye in the country, with a soft green hue—at once the most grateful to the eye. These habitations that we have referred to, appear to be colored on the very opposite principle, and one needs, in broad sunshine, to turn his eyes away to relieve them by a glimpse of the soft and refreshing shades that every where pervade the trees, the grass, and the surface of the earth.

Our second objection to white is, that it does not harmonize with the country, and thereby mars the effect of rural landscapes. Much of the beauty of landscape depends on what painters call *breadth of tone*—which is caused by broad masses of colors that harmonize and blend agreeably together. Nothing tends to destroy breadth of tone so much as any object of considerable size, and of a brilliant white. It stands harshly apart from all the soft shades of the scene. Hence landscape painters always studiously avoid the introduction of white in their buildings, and gave them instead, some neutral tint—a tint which unites and contrasts agreeably with the colour of trees and grass, and which seems to blend into other parts of natural landscape, instead of being a discordant note in the general harmony.

No one is successful in rural improvements, who does not study nature, and take her for the basis of his practice. Now, in natural landscape, any thing like strong and bright colours is seldom seen, except in very minute portions, and least of all pure white—chiefly appearing in small objects like flowers. The practical rule which should be deduced from this, is, to avoid all these colours which nature avoids. In buildings, we should copy those that she offers chiefly to the eye—such as those of the soil, rocks, wood, and the bark of trees,—the materials of which houses are built. These materials offer us the best and most natural study from which harmonious colours for the houses themselves should be taken.

Wordsworth, in a little volume on the Scenery of the Lakes, remarks that the objections to white as a colour, in large spots or masses, in landscapes, are insurmountable. He says it destroys the *gradations* of distances, haunts the eye, and disturbs the repose of nature. To leave some little consolation to the lovers of white lead, we will add that there is one position in which their favorite colour may not only be tolerated, but often has a happy effect. We mean in the case of a county house or cottage, deeply embowered in trees. Surrounded by such a mass of foilage as Spencer describes,

> In whose *enclosed shadow* there was set
> A fair pavilion *scarcely to be seen:*
> "Hide me from day's *garish* eye."

a white building often has a magical effect. But a landscape painter would quickly answer, if he was asked the reason of this exception to the rule, "it is because the building does not appear white." In other words, in the shadow of the foilage by which it is half concealed, it looses all the harshness and offensiveness of a white house in an open site. We have, indeed, often felt, in looking at examples of the latter, set upon a bald hill, that the building itself would, if possible cry out,

Having entered our protest against the general use of white in country edifices, we are bound to point out what we consider suitable shades of color.

* * * * * *

We think, in the beginning, that the colour of all buildings in the country, should be of those *soft and quiet shades*, called neutral tints, such as fawn, drab, gray, brown, &c., and that all positive colours, such as white, yellow, red, blue, black, &c., should always be avoided; neutral tints being those drawn from nature, and harmonizing best with her, and positive colours being the most discordant when introduced into rural scenery.

In the second place, we would adapt the shade of colour, as far as possible, to the expression, style, or character of the house itself. Thus a large mansion may very properly receive a somewhat sober hue, expressive of dignity; while a country house, of moderate size, demands a ligter and more pleasant, but still quiet tone; and a small cottage should, we think, always have a cheerful and lively tint. Country houses, thickly surrounded by trees, should always be painted of a lighter shade than those standing exposed. And a new house, entirely unrelieved by foilage, as it is rendered conspicuous by the very nakedness of its position, should be painted several shades darker than the same building if placed in a well wooded site. *In proportion as a house is exposed to view, let its hue be darker, and where it is much concealed by foilage, a very light shade of colour is to be preferred.*

Wordsworth remarks, in speaking of houses in the Lake country, that many persons who have heard white condemned, have erred by adopting a *cold slaty* colour. The dullness and dimness of hue in some dark stones, produces an effect quite at variance with the cheerful expression which small houses should wear. "The flaring yellow," he adds, runs into the opposite extreme, and is still more censurable. Upon the whole, the safest colour, for general use, is something between a cream and a dust colour."

This colour, which Wordsworth recommends for general use, is the hue of the English freestone, called *Portland stone*—a *quiet fawn* colour, to which we are strongly partial, and which harmonizes perhaps more completely with all situations in the country than any other that can be named: Next to this, we like a *warm grey*, that is, a drab mixed with a very little red and some yellow. *Browns*, and *dark greys* are suitable for barns, stables and outbuildings, which it is desirable to render unconspicuous—but for dwellings, unless very light shades of these latter colours are used, they are apt to give a dull and heavy effect in the country.

A very slight admixture of a darker colour is sufficient to remove the objections to white paint, by destroying the *glare of white*, the only colour which reflects *all* the sun's rays. We would advise the use of soft shades, not much removed from white, for small cottages, which should not be painted of too dark a shade, which would give them an aspect of *gloom*, in the place of *glare*. It is the more necessary to make this suggestion, since we have lately observed that some persons, newly awakened to the bad effect of white, have rushed into the opposite extreme, and coloured their country houses of such a sombre hue that they give a melancholy character to the whole neighborhood around them.

A species of monotony is also produced by using the same neutral tint for every part of the exterior of a country house. Now there are features, such as window facings, blinds. cornices, ect., which confer the same kind of expression on a house that the eyes, eyebrows, lips, &c. of a face, do upon the human countenance. To paint the whole house plain drab, gives it very much the same dull and insipid effect that colourless features—(white hair, pale eye-brows, lips, &c., &c.,) do the face. A certain sprightliness is therefore always bestowed on a dwelling in a neutral tint, by painting the bolder projecting features of a different shade. The simplest practical rule that we can suggest for effecting this, in the most satisfactory and agreeable manner, is the following: Choose paint of some neutral tint that is quite satisfactory, and let the facings of the windows, cornices &c. be painted several shades darker, of the same colour. The blinds may either be a still darker shade than the facings, or else the darkest green. This variety of shades will give a building a cheerful effect, when, if but one of the shades were employed, there would be a dullness and heaviness in the appearance of its exterior. Any one who will follow the principles we have suggested cannot, at least, fail to avoid the gross blunders in taste which most common house painters and their employers have so long been in the habit of committing in the practice of painting country houses.

Uvedale Price justly remarked, that many people have a sort of *callus* over their organs of sight, as others over those of hearing; and as the callous hearers feel nothing in music but kettle drums and trombones, so the callous seers can only be moved by strong opposition of black and white, or by fiery reds. There are, we may add, many house painters who appear to be equally benumbed to any delicate sensations in *shades* of color. They judge of the beauty of colours upon houses as they do in the raw pigment, and we verily believe would be more

L. of C.

gratified to paint every thing chrome yellow, indigo blue, pure white, vermillion red, and the like, than with the most fitting and delicate mingling of shades to be found under the wide canopy of heaven. Fortunately *fashion*, a more powerful teacher of the multitude than the press or the schools, is now settting in the right direction. A few men of taste and judgement, in city and country, have set the example by casting off all connexion with harsh colours. What a few leaders do at the first, from a nice sense of harmony in colours, the many will do afterwards, when they see the superior beauty of neutral tints, supported and enforced by the example of those who build and exhibit the most attractive and agreeable houses, and we trust, at no very distant time, one may have the pleasure of travelling over our whole country, without meeting with a single habitation of glaring and offensive colour, but every where see something of harmony and beauty.

### Preserving Sweet Potatoes.

Edr. O. Cultivator: I am highly pleased with your paper, and was glad when my father consented to take it another year. Engaged as we are in the occupation of farming and gardening, it is just the thing needed; indeed I feel that I could not do without it.

While I am writing I will give you my mode of saving the sweet potaoe, through the winter, which you can make known to the readers of the Cultivator if you see fit.

I dig a hole in the ground several feet deep, and wide in proportion to the quantity I wish to save; I cover the bottom of the hole with boards, then put in a good quantity of *wheat chaff*, (no other kind will answer,) on this deposite alternate layers of potatoes and chaff till the hole is filled a few inches above the surface of the ground; wheat straw is then put on, to the depth of half a foot, after which the whole is covered with earth to the depth of three feet. A sod must be put on the top to turn the rain, also a good trench dug around, with an outlet to carry off the water. The potatoes must be buried the same day they are dug from the ground, only spreading them in the sun a few hours first, to dry.

By the above method, they will keep, so that on opening in the spring, few if any rotten ones will be found.

I think sandy ground the best for growing sweet potatoes, because of its depth and warmth, though clay or gravel may answer, provided it is plowed deep and the subsoil broken up.

There are three requisites for raising good sweet potatoes, namely, *richness*, *warmth* and *depth* of earth; and without these no one need expect to raise large ones.

Wm. Bailey.

*South Zanesville, O., April.*, 1847.

### The Telegraph---Coming at Last.

After long delay, occasioned by a vexatious controversy, Mr. O'Rielly and his associates have entered in earnest upon the work of putting up a line of Magnetic Telegraph through this State, connecting Cincinnati with the eastern lines, via. Columbus, Wheeling, &c. Mr. O'R. passed through this city eastward a day or two since, and informed us that the work will be completed to this place before the nd of the present month, and to Cincinnati during the month of August. He has a very large force employed, and the line is rapidly approaching towards Zanesville. Success to the "lightnig line!"

### Letter from Junius---Marl, &c.

Mr. Bateham:—I send you a specimen of white clay, or marl(?), and I wish to know whether it contains lime, and if so, in what proportion—how to apply it as a fertilizer to soil, &c. * * * * * *

Last spring I constructed a corn drill. It is rather an awkward thing to look at, but it planted the corn, *it did;* and I hope to have it much improved by next spring, when I may send you a description of it.

I tried that bottle of sweetened water, (recommmended by the Cleveland paper,) for catching the curculio, but it did'nt catch the *critter*.

No more this time. Junius.

*Stark Co., Ohio, June* 1847.

Remarks.—That *marl* is no marl at all, *it is'nt*—but simply white clay, without any appreciable quantity of lime in it—hence it is no use as a dressing for soil.—Write again whenever it suits your convenience, young friend; but if you send any more specimens of soil by mail, please *pay the postage*.—Ed.

Reason Returning: The Washington Union announces that the Postmaster General has felt it his duty to instruct Postmasters to forward in the mails, *without pre-payment, all newspapers coming from the office of publication.*

Hon. C. Delano, it is announced, will deliver an address before the first Farmer's Club, of Knox county, at Nye's school house, on the 3d inst.

# OHIO CULTIVATOR.

COLUMBUS, OHIO, JULY 1, 1847.

### To Correspondents and Readers.

Several communications are deferred for our next; among them is a description of the chain pump.

Our thanks are due to the Hon. Secretary of the N. Y. State Agricultural Society for his commnication and description of a portable fence. We will endeavor to procure the cuts, and then publish. He can send the transactions to us by express, via Buffalo.

"Elizabeth" did not arrive in time for this number. The "Sisterhood" are again rather dilatory.

The State Board and District Fair: We have endeavored in vain as yet to procure a meeting of the State Board, and we begin to despair of much being accomplished by that body until some men of more active patriotism are elected as members. Of course we cannot answer the inquiries that have been made to us respecting the arrangements for the contemplated District fair, and other matters relatng to the Board.

Sale of Choice Cattle, &c: We invite attention to the advertisement of Mr. Sherwood, late president of the N. Y. State Agricultural. Society We know his stock to be of the very first order, and those who wish to obtain really choice animals will do well to improve this opportunity.

### The Weather and the Crops.

The weather in this region has been very favorable for the growing crops, for the past fortnight. Corn, oats, grass, potatoes, &c., have put forth with great rapidity, and give fair promise of abundance.

The wheat crop is in some danger from rust, owing to warm rains, but most fields in this region and south of here are too nearly ripe to be materially injured. Indeed some fields of early varieties are already cut, and the grain is of good quality, though a light yield.

The earliest field in this vicinity was on the farm of Col. Medary; a southern variety called the Reed Straw Wheat. It is a handsome and productive grain, and valuable for its early maturity, rendering it less liable to rust than almost any other variety. We expect to have some of it for sale.

Licking County.—We took a hasty drive through some of the best portions of this great agricultural county the past week. The wheat crop is extremly light; many fields scarcely worth harvesting, and but few of fair quality; while the amount of cheat and cockle is greater than we ever saw before. Corn promises well, oats the same, and grass middling, though late.

What is here said of the crops in Licking, we learn is true of *Fairfield*, *Perry*, *Muskingum*, and several adjoining counties. Letters from the Western Reserve, and the great wheat counties north of us, all confirm the reports of a very short wheat crop—not half an average one, with a fair prospect of most other farm products.

*In Southern Ohio*, the accounts are more favorable. A letter just received from Lawrence county, says the wheat crop, now mostly cut, is remarkably fine, both in yield and quality. Corn and potatoes also promise abundantly. Apples, a moderate crop—early kinds just getting ripe; peaches, plums and cherries, almost a failure.

New Mulberry.—The Feliciana (La.) *Whig*, states that Mr. John Rist, of that parish, possesses a tree of a new American variety of the Mulberry. The fruit is described as being white and of lucious flavor. It was obtained from an Indian chief in the Red River country, on the border of Texas or Missouri—hence Mr. Rist calls it the Chief's Mulberry. We suggest that the Cincinnati Horticultural Society inquire into this matter, and report.

To Destroy Rose Bugs: (To Jo. B.) We know of no other way to get rid of these sore pests of the garden, than picking them off by hand; if any of our readers do, they will please inform us.

### Notices of Books and Publications.

A Dictionary of Modern Gardening; By G. W. Johnson Esq: Edited with numerous additions, by D. Landreth, Philadelphia· Lea & Blanchard, 1847.

This is a large and very useful volume, left on our table by Messrs. Whiting & Huntington of this city.—It is a general encyclopedia of horticultural science, arranged in alphabetical order, and illustrated with numerous engravings. The work has been very ably revised and Americanized by Mr. Landreth, the well known and experienced horticulturist of Philadelphia. Like Gardiner's Farmers' Dictionary, this work will be found almost indispensible to a good rural library.

Messrs. Whiting and Huntington have also received, *"Buist's Manual of the Rose."* New edition. *"Bement's Poulterers Companion." "Cottage and Villa Architecture" &c.*

Messrs. Blain & Ackerman, at the Literary Depot, under our Office, have received *"Prince's Manual of Roses." "The Rose Culturist." "Complete Gardener and Florist," &c.* Messrs. B. & A. are also agents for *Downing's Horticulturist*, and deliver the numbers to subscribers free of postage. Also the "Herald of Truth," and other magazines.

The Horticulturist by Downing, commences its 2d volume the present month. It has been eminently successful thus far, and no doubt will continue to give the highest satisfaction to its readers, and to advance the taste for horticultural pursuits. Now is the time to subscribe. Price $3 per year. L. Tucker, Albany, publisher.

### Burr's Seedling Strawberries.

Report of the Cincinnati Horticultural Society.

We mentioned in our last, that Mr. Burr, of this city, had taken a few specimens of his new Seedling Strawberries to one of the weekly exhibitions of the Cincinnati Horticultural Society. It will be seen by the following report copied from the city papers, that the Society highly compliment Mr. Burr, and fully corroborate the report made last year by our Columbus horticultural society on these fruits, notwithstanding Mr. Longworth had publicly predicted, that the committee of our society would "see occasion to regret the language of their report." This result is just what we expected; for we knew that the Cincinnati Horticultural Society, was composed of highly honorable and intelligent men, and we were sure they would do justice to a highly deserving cultivator of their favorite fruit, even though he did not reside within the precincts of their own justly celebrated locality.

*Horticultural Society.*—The meeting on Saturday was rendered more than usually interesting by the visit of Mr. Burr of Columbus, the celebrated stawberry cultivator, with, specimens of the products of the different varieties of this fruit raised on his grounds. These specimens were remarkably fine, and we believe, exceeded the expectations of all present.—They were referred to a committee consisting of Messrs. Graham, Lea, Shaler, Ernst, Longworth, Anthony and Hoffner, who examined them duly, and before the adjournment of the meeting made the following report:

Horticultural Rooms, Cin., June 12, 1847.

The committee appointed to examine and report on the seedling strawberries presented to the Society to-day by Mr. Burr, of Columbus, Ohio, in person—beg leave to report on the size and qualities of the following seedlings as numbered by the committee:

No. 1. A seedling not named; very acid, large medium size, bears well: produced from Hovey's seedling impregnated with Burr's seedling. Pistillate.

No. 2. Burr's New Pine. A full bearer, flavor, somewhat like that of the Neck Pine but sweeter, size above medium. Pistillate, from Burr's and Hovey's.

No. 3. Rival Hudson. A profuse bearer; a seedling from the Hudson, which it resembles; color the same, flavor similar, very rich; a clean and handsome fruit, Pistillate.

No. 4. Ohio Mammoth. Size, 4¼ inches, bears very abundantly. Staminate plant, flavor like Hovey's; very light color. From Burr's and Hovey's.

No. 5. A seedling, not named; from the Hudson; bears very well, color very dark like the Hudson. Pistillate; medium size; flavor not remarkable.

No. 6. Burr's Old Seedling, staminate, specimen produced on the vines showing it to be a full bearer; size medium; flavor rich.

No. 7. A seedling not named. Pistillate; from the Methven Castle and Burr's seedling; an abundant bearer, fruit not remarkably large; of rich flavor, resembling in that particular the Iowa.

A seedling by C. F. Jæger of Columbus, said to be from Germany; a fine large fruit, almost identical with the Lagrange, possessing its peculiar rich, musky flavor. No information whether staminate or pistillate. The flesh is white inside, like the Lagrange; color more uniformly dark.

Your committee beg leave to state that the fruit as exhibited by Mr. Burr, appeared under many disadvantages, having been brought by stage and railroad from Columbus, and exposed to heavy showers immediately before starting, as well as on the way.

Your committee would also state, that from the present exhibition of seedling strawberries, justice to Mr. Burr requires them to place him at the head of the highest class of cultivators; and that the devotion of his skill and attention to this variety of fruit constitutes him a public benefactor, exhibiting to other cultivators an example worthy their imitation, in the production of new varieties; and giving evidence to the immense improvement which may be made in fruit, by proper attention and skill in producing new varieties from seed.

GEORGE GRAHAM,
N. LONGWORTH,
A. H. ERNST,
JACOB HOFFNER,
J. LEA,
J. G. ANTHONY,
N. B. SHALER,
*Committee.*

The thanks of the Society were voted to Mr. Burr, and the above report adopted.

The resolution laid on the table at the last meeting was taken up, and after discussion and amendment passed in the following form:

*Resolved*, That a premium of $100 be offered by this Society, for a new seedling RASPBERRY, surpassing in size any variety now in cultivation in this vicinity, and which will endure our winters without protection.

Mr. Longworth presented a note, agreeing to pay one-half of the above premium, and declining to be a candidate.

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*That Premium.*—We have not seen it officially announced, but we are informed by Mr. Burr, that the premium of $100, offerred by the Cincinnati Horticultural Society for a new seedling strawberry, is for the one that shall the most exceed Hovey's in average size. The award to be made three years hence; (in 1850) so as to allow time for further competition. We are right glad to see a like liberal premium offerred for a new and superior Raspberry. Why not include the Gooseberry also—with a view to obtaining improved varieties better adopted to our climate than the foreign ones?

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MR. BURR'S STRAWBERRY PLANTS.—We learn that Mr. Burr will in a few weeks have plants for sale of all his superior new strawberries. Particulars will be advertised in our next; when it is also expected that a descriptive report will appear, from the Columbus Horticultural Society, with engravings of several varieties.

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*Late Stawberries.*—At the meeting of the Horticultural Society Saturday afternoon, 26th ult., Mr. Burr exhibited bunches of a "late prolific" strawberry, (seedling,) which promises to be of much value for its lateness together with productiveness and fine flavor; also specimens of his *New Pine*, showing long continuance of bearing—most kinds having ceased to bear for a week or more previous.

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GOSHEN AND SALEM FARMERS' CLUB.—(Clermont Co.) "This," writes the Secretary, "is the name of our little Society We have had several meetings, and its course is onward and upward. The following are the officers."

PHILLIP SCHUYLER, *President*,
HENRY SPERLING, *Vice President*,
THOMAS GREGORY, *Treasurer*,
AILY STORKY, *Rec. Secretary*,
A. G. PERKINS, *Cor. Secretary*,

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GEAUGA CO. AG. SOCIETY.—We ought to have mentioned some time ago, that this Society has published its list of premiums for next falls exhibition. One third of the whole number of premiums are to be awarded in agricultural and horticultural publications. This is a good sign; though the list is not as large as ought to be offered in old Geauga.

# LADIES' DEPARTMENT.

For the Ohio Cultivator.

## Summer's Here.

A SONG—*In imitation of "Summer's gone."*

Hark, through the green woods ringing,
Sweet and clear,
The voice of bright birds singing,
"Summer's here:"
Then when the warm sun shineth,
And the green ivy twineth,
My mind all care resigneth,
To linger here:
Oh! oft and long I wander
Among the flowers,
Where limpid streams meander;
In forest bowers:
Summer's here.

Look at the light boughs waving,
Their blossoms o'er
The blue lake, gently laving
Its pebbly shore:
See its bright waters glancing,
Its ting wavelets dancing
In the pure light, enhancing
Its beauty more.
Gone are the days that bound it
In icy chains,
And sunny days have found it,
For summer reigns:
Summer's here.

O'er the green hill is sighing
The balmy breeze,
While 'mid the flowers are flying
The honey bees:
Fair is the ripe grain bending,
Fair eve's bright colors blending,
Fair the smooth river wending
Among the trees.
Nature is rife with gladness
So light and gay,
Fled are the scenes of sadness,
Away, away:
Summer's here. B. T.

*Cuyahoga, Ohio, June 20th, 1847.*

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"THAT SOAP."—*Mr. Bateham:* I see in your last paper a complaint of that receipt for making soap for washing white clothes, copied from the Albany Cultivator, into your paper some time since. I think there is no "mistake" in the receipt, for I have tried it and find it good. The soap saves full one half of the rubbing, and the clothes look whiter and cleaner than when I washed without it. I find it excellent to clean up fine bed quilts.

JANETTE.

*Harrison county, Ohio, June* 1847.

REMARKS.—Similar to the foregoing is a statement made to us a week or two since by an old farmer of this county, whose family have tried the same receipt, and make excellent "labor saving soap." So we conclude that the "mistake" complained of, was in the manner of conducting the experiment, not in the directions.—ED.

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From Allen's American Agriculture.

## The Dairy,

COWS FOR THE DAIRY: From what has been said of the various characteristics of the different breeds of cattle, it must be evident, that no very definite criteria of excellence can be given, for all good dairy cows. But there are certain points in a good milker, that can hardly be mistaken. She should be descended from the best milking stock; her head should be small of medium size, muzzle fine and nostrils flexible and expanded; face long, slender and dishing; cheeks thin; eyes full, mild and prominent; horns delicate and waxy, and they may be either branching, lopped, crumpled, or hornless; long, thin, lively ear, and the inside of an orange color; neck thin and small at its junction with the head; deep chest, but not too heavy before; back level and broad; well ribbed; belly large; low flank; wide thighs, but thin; short legs, and standing well apart; large milking veins; loose capacious udder, coming well out behind; good teats; loose, mellow skin, of a deep yellow; and a fine, thick coat of glossy hair; and she must be of a good disposition, and free from tricks. Yet with all the skill of a well practiced taste in the selection of animals, the dairyman will frequently find his theories and results at sad variance. One may sometimes select a fine animal, with every appearance of good milking qualities, which is but a medium cow at the pail; and another, that hardly seems worthy of notice, and which sets at defiance many established milking points and all preconceived notions of symmetry, may yet prove a good milker. A cow that runs to flesh while in milk, is generally an indifferent animal for the dairy. Perfection in a cow, consists in converting all she eats into milk while yielding it, and when dry, in turning all she consumes into valuable meat.

MANAGEMENT OF DAIRY COWS: A cow may have her first calf when between 2 and 3 years of age, according to her size and developments. After calving, she should be stinted in her food for two or three days, and not fed freely for a week. Avoid fat in a breeding cow. Too high feeding is the cause of milk-fever, caked bag, garget, and a host of evils; and too poor fed is almost equally objectionable. The average time of a cow with young, is from 40 to 41 weeks; but they sometimes go only 34, and occasionally overrun 44. A dry, unoccupied stall or yard is best for her to calve in; and if there is any serious delay or difficulty in the operation, she may be assisted by placing the fœtus in the right position, and gently pulling it with every throe of the dam. After the calf has drawn all he wants at morning and evening, the bag should be thoroughly and quickly emptied of all the milk. If strong and vigorous, the calf is the best doctor for the garget or caked bag. He may be allowed to suck the cow or not, at the option of the owner; there are reasons for and against the practice, as will be seen under the head of raising calves, and each person must determine in his own case, on which side the balance lies.

MILKING: This is an important operation, and on its proper performance depends much of the success of the dairyman. A cow regularly, gently, yet quickly and thoroughly milked, will give much more than if neglected. If a herd of cows be separated into two divisions, each yielding the same quantity of milk, and one is given to a good milker, and the other to a shiftless or lazy one, the latter will speedily reduce his milk much below the quantity obtained by the former; and if the milkers then exchange cows, they will be found to change quantity too, those before affording the least, soon giving the most. An indifferent milker ought never to be tolerated in a herd; good ones are cheaper at double the price. It is best to milk at intervals of about 12 hours, which may be done when pastures are convenient, or cows are soiled or fed in the yard. But as this is not often the case, they should be milked early in the morning and turned into pasture, to fill themselves before the sun is oppressive; and if they are to be kept up at night, let them browse in the pasture as long as possible before they are brought to the yard.

### MILK

Is produced from the females of all the warm-blooded animals, which are enumerated among the mammaliæ. The milk of several animals is employed for domestic purposes, among different nations. That of the camel is used by the Arabs, the milk of the ass by the Spaniards, the Maltese, and the inhabitants of the Levant; that of the mare by the Cossacks, the Kirgheez, and other Tartars; and that of the goat, the ewe and the cow, by most of the ancient, and with few exceptions, by every modern European nation. Within the last century however, the use of all excepting cow's milk, has been almost entirely discarded among the most highly civilized people. If we except some few Welsh and Swiss, or other imigrants, who resort to the goat and ewe for their dairy materials, for the first few years of their residence here, the cow is the only animal which is employed in America for producing milk. For this, she is pre-eminently fitted, and the modern improvement of this valuable animal, has carried her product of milk almost as far as can be reasonably looked for from a given amount of food; and although this is of about the average richness of the goat and ewe, and before that of the ass, the quantity she yields is frequently as 80 to 1 in favor of the cow over the first two competitors. As a milk-giving animal, the cow is the best fitted for the purposes of civilized man, and she is made to contribute, not only to his health, his comfort and his economy, but to many of his choicest luxuries. Milk contains every element of nutrition necessary to animal existence; and man can subsist with unimpared health and strength, if limited to this food alone.

THE CONSTITUENTS OF MILK are butter, which varies from 2 to 6 per cent.; casein or cheese, usually 4 to 5, but sometimes varying from 3 to 15 per cent.; (the last excessive quantity, yielded only by the first milk after calving;) milk-sugar, 4 to 6; salts or saline matter, 0·2 to 0·6; and water, 80 to 89.

*There is much diversity in the product and quality of milk* from cows of the same breed, the same food, and other circumstances and conditions apparently equal. Thus of a herd of 22, chiefly Ayrshire, one gave 84 quarts in one week, which afforded 3¼ lbs. of butter; two others in the same time gave 86, yielding 5¼ lbs; and a fourth gave 88 quarts, making 7 lbs. The amount of butter however, which a given quantity of milk will produce, is not the only criterion of the value of the milk, except for this purpose alone. Some cows will yeld more butter, others will produce more cheese; while for consumption, another may partially compensate, in the increased quantity of milk-sugar, and the saline matters, for a deficiency of both of the other ingredients. But for dairy purposes, butter and cheese, are the only measure of the value of milk; and a cow is esteemed good or indifferent, as she gives one or the other in the greatest abundance.

CIRCUMSTANCES WHICH MODIFY THE QUANTITY AND CHARACTER OF MILK: Besides the accidental variation in the quantity and quality of milk in different animals before adverted to, there are many reliable causes which influence both. Of these, parentage has a most decided

and uniform influence, frequently modified, however, in the particular individual, by some personal and controlling causes. But a cow whose maternal ancestry on both sides are choice milkers, is almost certain to resemble them. Food influences the quantity rather than the quality. Boussingault tried numerous experiments, with cows fed on various kinds of food, and found the difference hardly appreciable in the quality of milk. Its true benefit is to be looked for in the increased quantity, through which the valuable ingredients are distributed in nearly the same proportion, as when the product is materially lessened. By quality we mean to be understood, the amount of the ingredients, valuable for nutrition only; for it is certain, that there is a rich aromatic flavor, not only in milk, but in butter and cheese, which is afforded in various articles of food, and especially by the fresh green herbage which abounds in the pastures from spring to autumn. Activity or rest has a great effect on both quantity and quality. The less action and the more quiet or rest, the greater the amount of milk and butter. But exercise is absolutely essential to the production of cheese. Butter may be made from cows confined in a stable, but cheese can only be profitabiy made by animals at pasture. It is supposed by physiologists, that the exercise in gathering their food, rather than any peculiarity in its character, is necessary to convert the nitrogenized tissues, into the nitrogenized principle of caseum or cheese. The time from calving, has also its effect. The first milk drawn from a cow after calving, has been found to yield over 15 per cent. of casein, while in its ordinary state it gives only 3 to 5¼. As the quantity of milk diminishes in a farrow cow, the quality improves within certain limits. Pregnancy effects the quality injuriously, and especially towards its last stages; and a cow that is predisposed to giving milk, should be dried of a few weeks before its expiration, as it is then unfit for use. Fat cows give poorer milk than such as are moderately lean ; and young animals do not come up to the maximum of their quality, tilll after their third or fourth calving. The milk first drawn from the udder, will yield only an eighth and sometimes even a much less proportion of cream, than the strippings; and the milk which is drawn three times a day, is greatly inferior to such as is taken but once, though the latter is less abundant. Excitement, or fretfulness; change of locality, or to a different herd with new companions; separation from her calf; periodical heat; annoyance from flies, or worry from dogs; exposure to storms, severe cold, or an oppressive sun; and many similar causes, diminish the quantity of milk and butter; but some of these may reasonably be expected to ncrease the proportion of its casein.

Dr. Playfair found that the quantity of butter in the evening milk, after the cow had been at pasture all day, was 3.7 per cent., while the casein was 5.4; after lying quietly all night, the milk from the same cow on the following morning, contained 5.6. per cent of butter, and only 3.9 of casein. In stabling the cow, the butter was invariably in greater proportion than when allowed to ramble in the pasture; and the casein with a single exception, was equally diminished.

CREAM: If milk be immediately set away in shallow vessels, after being taken from the cow, the cream rises to the surface, and carries with it most of the butter contained in the milk, and along with it much of its casein. Hence the great nutritive properties of butter-milk, which retains the casein in very large proportions, much of it being rejected by the butter in its separation from the cream. A temperature below 34 deg., will prevent the cream from raising in any considerable quantity, and preserve the milk unaltered for some weeks. Coagulating the milk from any cause, will equally prevent the separation of the cream. The elevation of temperature within certain limits, hastens tbe separation. Thus, at 50 deg., the cream will mostly have risen in 36 hours ; at 55 deg., in 24; at 68 deg., in 18 or 20, and at 77 deg., in 10 or 12 hours. Heating the milk near the boiling point, and then setting it away and allowing it to remain undisturbed, will soon cause the cream to rise. In the celebrated Orange dairy near Baltimore Md., this system was practiced, by which, not only most of the cream was secured for butter, but in csusequence of its rapid separation, the skimmed milk was sent to market apparently fresh; and the scalding imparted to it in an agreeable flavor and apparent richness, which it did not really possess. The celebrated clouted cream of Devonshire, Englan, and the butter made from it, contained an unusual quantity of casein, the consequence of heating the milk. 'It is prepared by straining the warm milk into large shallow pans into which a little water has previously been put, allowing these to stand from 6 to 12 hours, and then carefully heating them over a slow fire, or on a hot plate, till the milk approaches the boiling point. The milk, however, must not actually boil, nor must the skin of the cream be broken. The dishes are now removed into the dairy, and allowed to cool. In summer the cream should be churned on the following day; in winter it may stand over two days. The quantity of cream obtained is said to be one fourth greater by this method, and the milk which is left is proportionably poor."—(*Johnston.*)

## BUTTER.

*Sour Cream*: Cream for the purpose of churning is usually allowed to become sour. It ought to be at least one day old, but may with advantage be kept several days in cool weather; if it be previously well freed from milk and frequently stirred to keep it from curdling. This sour cream is put into the churn and worked in the usual way till the butter separates. This is collected into lumps, well beat and squeezed, free from the milk, and in some dairies is washed with pure cold water as long as the water is rendered milky. In other localities the butter is not washed, but, after being well beat, is carefully freed from the remaining milk by repeated squeezings and dryings with a clean cloth. Both methods, no doubt, have their advantages. In the same circumstances the washed butter may be more easily preserved in the fresh state, while the unwashed butter will probably possess a higher flavor.

*Sweet cream* may be put into the churn and the butter be obtained, but in most cases it requires more labor and longer time, without in the opinion of good judges, affording in general a finer quality of butter. In all cases the cream becomes sour during the agitation and before the butter begins distinctly to form.

*Clouted cream*: The churning of the clouted cream of this and other countries forms an exception to the general rule just stated, that more time is required in the churning of sweet creams. Clouted cream may be churned in the morning after it is made, that is, within 24 hours of the time when the milk was taken from the cow ; and such cream it is well known that the butter separates with very great ease. But in this case the heating of the cream has already disposed the oily matter to cohere, an incipient running together of the globules has probably taken place before the cream is removed from the milk, and hence the comparative ease with which the churning is effected. There is something peculiar in butter prepared in this way, as it is known in other countries by the name of Boheman butter. It is said to be very agreeable in flavor, but it must contain more cheesy matter than the butter from ordinary cream.

*Churning the whole milk* is a much more laborious method, from the difficulty of keeping in motion such large quantities of fluid. It has the advantage, however, of giving a larger quantity of butter. At Rennes, in Brittany, the milk of the previous evening is poured *into the churn* along with the warm morning's milk, and the mixture is allowed to stand for some hours, when the whole is churned. In this way it is said that a larger quantity of butter is obtained and of a more delicate flavor. In the neighborhood of Glasgow, according to Mr. Ayton, the milk is allowed to stand six, twelve or twenty four hours in the dairy, till the whole is cooled, and the cream has risen to the surface. Two or three milkings, still sweet, are then poured, together with their cream, into a large vessel, and are left undisturbed till the whole has become quite sour, and is completely coagulated. The proper sourness is indicated by the formation of a stiff *brat* upon the surface *which has become uneven*. Great care must be taken to keep the brat and curd unbroken until the milk is about to be churned, for if any of the whey be separated the air gains admission to it and to the curd, and fermentation is induced. By this fermentation the quality of the butter may or may not be effected, but that of the butter-milk is almost sure to be injured. In Holland the practice is a little different. The cream is not allowed to raise to the surface at all, but the milk is stirred two or three times a day, till it gets sour, and so thick that a wooden spoon will stand in it. It is then put into a churn, and the working or the separation of the butter is assisted by the addition of a quantity of cold water. By churning the sour milk in one or other of these ways, the butter is said to be 'rich, sound, and well-flavored.' If it be greater in quantity it is, according to Sprengel, because the fatty matter carries with it from the milk a larger quantity of casein than it does in most cases from the cream alone.

*Sourness of cream*: For the production of the best butter it is necessary that the cream should be sufficiently sour before it is put into the churn Butter made from sweet cream (not clouted,) is neither good in quality nor large in quantity, and longer time is required in churning. It is an unprofitable method.

*Quickness in churning*: The more quickly milk or cream is churned, the paler, the softer, and the less rich the butter. Cream, according to Mr. Ayton, may be safely churned in an hour and a half, while milk ought to obtain from two to three hours. The churning ought always to be regular, slower in warm weather that the butter may not be soft and white, and quicker in winter that the proper temperature may be kept up. A barrel-churn, lately introduced into this country, being placed in a trough of water of the proper temperature, readily imparts the degree of heat required by the milk or cream without the necesssity of adding warm water to the milk, *and churns the whole in ten or twelve minutes.* It is said also to give a larger weight of butter from the same quantity of milk. If the quantity be really as good by this quick churning, the alleged inferiority in the quality of butter churned quickly in the common churn can not be due to the mere rapidity of churning alone.

*Over-churning*: When the process of churning is continued after the full separation of butter, it loses its fine yellowish, waxy appearance, and becomes soft and light colored. The weight of the butter, however, is considerably increased; and hence in Lancashire over-churning is frequently practised in the manufacture of fresh butter for immediate sale.

*Temperature of the milk or cream*: Much also depends upon the temperature of the milk or cream when the churning is commenced. Cream when put into the churn should never be warmer than 55 deg. Farenheit. It rises during the churning from 4 deg. to 10 deg. F. above its original temperature. When the whole milk is churned, the temperature should be raised to 65 deg. F., which is best done by pouring in hot water into the churn *while the milk is kept in motion.* In winter, either of these temperatures may be easily attained. In cold weather it is often necessary to add hot water to the cream to raise it even to 55 deg. But in summer, and especially in hot weather, it is difficult, even in cool and well orderered daries, (without the use of ice,) to keep the cream down to this comparatively low temperature. Hence if the cream be then churned, a second rate butter, at best, is all that can be obtained.

*The alleged advantages of churning the entire milk* may be thus stated. The proper temperature can be readily obtained both in winter and summer. A hundred gallons of entire milk will give in summer five per cent. more butter than the cream from the same quantity of milk will give. Butter of the best quality can be obtained without difficulty both in winter and summer.—No special attention to circumstances or change of method is at any time required. The churning in winter and summer is alike simple and easy. The butter is not only of the best quality while fresh, but is also best for long keeping, when properly cured or salted,

*Cleanliness* is peculiarly necessary to the manufacture of good butter. Cream is remarkable for the rapidity with which it absorbs and becomes tainted by any unpleasant odors. It is very necessary that the air of the dairy should be sweet, that it should be often renewed, and that it should be open in no direction from which bad odors can come." (*Johnston and other authorities.*)

The statement of J. T. Lansing, who received the first premium for butter from the New York State Agricultural Society, is as follows:

1. The number of cows kept is ten.

2. Keep them stabled through the inclement season; feed them from three to four times per day with good hay or green stalks; when near coming in, add some oats, barley, or corn cracked. In summer, good pasture, with living water accessible at all times, and plenty of salt.

3. *Treatment of milk and cream before churning*: Strain the milk in tin pans; place them in a cool cellar for the cream to rise. When sufficienely risen, separate the cream from the milk; put in stone jars, well prepared before churning.

*The mode of churning in summer:* Rinse the churn with cold water ; then turn in the cream, and add to each jar of cream put in the churn, full one fourth of the same quantity of cold water. The churn used is a patent one, moved by hand with a crank, having paddles attached, and so constructed as to warm the milk, if too cold, with hot water, without mixing them together.—The milk and cream receive the same treatment in winter as in summer ; and in churning, use hot instead of cold water, if necessary.

5. The method of freeing the butter from the milk, is to wash the butter with cold water till it shows no color of the milk, by the use of a ladle.

6. *Salting the butter:* Use the best kind of Liverpool sack salt; the quantity varies according to the state in which the butter is taken from the churn ; if soft, more, if hard, less, always taking the taste for the surest guide. Add no saltpetre, nor other substances.

7. The best time for churning is the morning, in hot weather, and to keep the butter cool till put down.

8. The best mode of preserving butter in and through the summer and winter, is as follows:

The vessel is a stone jar, clean and sweet. The mode putting it down is to put in a churning of butter, and put on a strong brine: let it remain on until the next churning is ready to put down, and so on till the jar is filled: then cover it over with fine salt, the same to remain on till used.

Mr. McWilliams of Orange county, the celebrity of whose butter is unsurpassed, thus details his method of butter-making:

"Our practice is not to churn the milk until it becomes thick or leppered, the milk and cream is then churned together. The temperature of the milk is about 50 deg. In warm weather about a quart of cold water is put in each pan before the milk is strained, so as to keep it sweet as long as possible. The cellar floor is brick. This, in warm weather, is duly cleansed with cold water. A drain from the cellar carries off the water thus applied. The churn is filled about half full with milk, with the addition of two pails of cold water before starting the churn. In cold weather the same quantity of warm water is applied. When the churning is finished, which usually occupies about two hours of time, there are then two more pails of cold water applied to raise the butter and cool it. The butter is then taken out of the churn and put in a large tray, this is immediately filled with cold water and the butter carefully washed; after which the water is thrown off. The butter now undergoes the process of salting, it is then placed in a cool situation where it stands

about an hour, and worked carefully over. This finished, it is placed in the same situation as before, where it stands three or four hours, and is again worked over; again replaced for five or six hours, when it is worked over for the third time. It is now replaced, where it stands till the next morning and worked over for the fourth time. A small quantity of nitre is then put in the butter. Thus finished it is placed in firkins holding about 85 lbs. Previous to packing, the firkin is scalded with hot water, rinsed and cooled with cold water, then rubbed all round with fine salt; this prevents the butter from adhering to the sides of the firkin. When the firkin is full, a linen cloth is placed over the top of the butter; on this cloth a covering of salt is put on one inch deep, and cold water enough added to it to form a brine. It then stands till it is to be sent to market when the cloth and salt are removed, the firkin turned down, the top of the butter in the keg washed with cold water and the pickle drained off. The firkin is now neatly headed up and sent to market."

The salt added to the butter should be from 1-24th to 1-28th of its weight, or about 2-3ds of an ounce to a pound, and this must be of the best quality. All the butter-milk must be thoroughly extracted by repeated washings; and when completed the butter should be immediately packed and not a particle of air allowed to come in contact with it till opened for the table.

["Cheese" in our next.]

### Hoeing or Cultivating Crops.

The chief or primary object in hoeing crops is to increase the quantity and improve the quality of the produce. To this end, various means are adopted. A point of the first consequence, is the eradication of weeds and all plants excepting those which it is wished to cultivate. The necessity of destroying weeds, arises from several causes. Their growth interferes with, and injures the crop in various ways. They exhaust the soil, more or less, of the elements which constitute the food of cultivated plants; they especially abstract the moisture of the soil, making a constant drain upon it in this respect, from the first moment of their existence.

It is of great importance that weeds should be killed while they are young. If killed at this stage, the injury they occasion is comparatively trifling and the expense incurred in the operation is but little, compared with what would be required to effect the object when they are more fully grown. The brush of a hoe or the scratch of a light harrow, will effectually kill a weed at the time it appears above ground, whereas, the growth of a few weeks would give it such a hold on the soil that it would withstand a considerable force, and to eradicate it would require ten times the labor which would have effected the object in the first instance. Besides, if weeds are allowed to reach a large size, their roots become more or less mingled and entwined with the roots of the cultivated plants, so that in pulling up the weeds, the crop is liable to be injured.

Some people seem not to be aware of the serious injury which the introduction of pernicious plants is to the soil. Some of the rich "corn lands" of the western states, have already suffered a great deteriotion from this cause. The negligent and slovenly manner in which the corn is too frequently "tended," has filled the soil with every pest which will grow on it. The foul growth is in many cases suffered to increase every year, till there seems to be between the weeds and corn a great strife for the mastery; and though the corn, on some of the most fertile fields, grows twelve to fifteen feet high, or more, scarcely exceeds the weeds in height or strength, and judging from the liberal *border* around the fields, of which the weeds seem to have gained full possession, and from their frequent appearance among the crop, the prospect seems fair for the day being ultimately carried by them

Stirring the ground, to a certain extent, is benificial to crops, aside from the effect of keeping down the weeds. By keeping the soil loose, the roots of plants more readily extend themselves; the soil is rendered more permeable to the sun, by which a more congenial temperature is gained for plants; it facilitates the absorption of dews, which bring down ammonia and fertilizing elements from the atmosphere, and it exposes the soil more to the action of the air, by which the decomposition and combination of the various elements of vegetable food is effected. The action of the oxygen of the atmosphere is thought to be particularly beneficial on clays, and slaty granitic soils. The combination of the oxygen with the iron, and its action on the other mineral elements, produces a disintegration of the stony materials, and leaves the soil more friable. The admission of oxygen into the soil, may likewise be useful by its entering into combination with the carbon of the soil, and thus forming carbonic acid, the food of plants.

On some soils, especially those of a tenacious nature, a hard crust frequently forms, by which heat and air are much excluded. Some simple implement, as a harrow on or a cultivator, should be used with sufficient frequency to prevent the crust from forming. As the growth of plants increases, their roots are more widely extended, and it is not proper to use tools which will mutilate and destroy the roots.

It is important that plants should be duly exposed to the influence of light and air. It is only under the influence of light that they are able to digest their food. They take in carbonic acid and water, but by the action of light, they decompose the carbonic acid, giving off the oxygen, and retaining the carbon to form their tissue.* This influence of light is quite surprising. If a plant is placed in a dark room, and a ray of light is admitted on one side, the ends of the branches are soon directed towards the light, and the plant seems to struggle to reach that part of the room where the light is strongest and its influence most direct. If a small tree be planted under or near a large one, or on the side of a forest, it soon begins to lean to the side nearest to the light, and will continue to grow in this direction, putting out but few or no branches on the side most affected by the shade of other trees.

These facts are cited to show the necessity of giving plants sufficient room. If they are crowded too thickly together, the sun is too much excluded from the soil, and from want of sufficient circulation of air, the plants are less healthy, being more ssbject to blight; and the light is prevented from coming in contact with the stems and leaves in such a manner that the sap can be properly elaborated. Where plants stand so thick that the light strikes them mostly on the tops, they are drawn into slender stalks, having but little substance.

But in cedar and pine forests, where it is sometimes desired that the trees, in order to make timber for certain purposes, may attain a great height in proportion to their circumferance, a dense growth is an advantage.—*Albany Cultivator.*

*Carbonic acid consists of carbon and oxygen; 6 lbs. of carbon and 16 lbs. of oxygen forming 22 lbs. of carbonic acid.—*Johnston.*

### The Dignity of Labor, and its Reward.

*An Address, delivered before the Philomathian Society of Farmers' College, Hamilton county, Ohio, March 24th, 1847. By Rev.* Charles Boynton.

This is a most admirable address; well suited to the name and character of the institution in which it was delivered, and to the wants of the age. The sentiments it expresses do honor to the head and heart of the talented author of the address, and we sincerely wish that it may extensively circulated and read. The address is published by W. H. Moore & Co., Cincinnati. We have only room for a few extracts, with the concluding portion:

The author commences with the noble proposition, that "one of the great purposes of the present age, is, to restore occupation to good society; to prove that even a gentleman may be employed without harming his gentility."

"The worker," he asserts, 'is the true noble.' By working men he "means not simply those who are engaged in manual labor. That man is a workman who performs or causes to be performed something, anything which will help to beautify and adorn the earth, rescue it from waste and wilderness, multiply our comforts, or exalt the character and condition of the human family."

„We have the authority of the Scriptures for applying the term "work" to employment, even of the infinite mind. "On the seventh day God ended his WORK which he had made and rested on the seventh day from all his WORK."

"Though we are not to connect the idea of toil and difficulty with the work of God, yet we are taught by the Bible to think of God as a being of sleepless energies, put forth without intermission in designing and creating, or in governing the Universe which he has made."

The author rests his claims for the dignity of labor, upon the great truth, that the Omnipotent is himself ever engaged in work of some kind—that He is the Architect who designed and built the world we inhabit, and the starry Heavens which are above and around us.

"Whenever we open our eyes," says he, "we behold a collection of wonders; and on each of these God has been employed. He began them and finished, and spread them out for the inspection and admiration of man.—Here is this Universe about us, which the Lord has been making, been working upon—and let us open our eyes upon this vast cabinet of curiosities, this boundless museum of God; where this is the label upon every object; "made by the hand of God."

The following is the concluding portion of the address:

What is the proper object of labor, and what is its fair equivalent? The world seems to have settled upon the opinion that the true object of all labor is *money*, that this is labor's fair equivalent, and that a chain made of money is the fittest and strongest bond for society.

I cannot but consider these false and pernicious views, contrary to the example of God—of Christ, while on earth, and of all men too, who have accomplished any really important work, for their own generation or for after times. I must believe that money instead of being a true connecting bond, does indeed isolate every member of society one from another, interrupts the flow of affections, and converts men into more selfish, cold-hearted beings than they would otherwise become.

In order to determine whether money alone can be regarded as the proper object of, or fair equivalent for, labor; let us consider a moment some of the noblest examples, which have been made known unto man.

What equivalent did our God demand for his work in the construction of this universe, in preserving and ministering unto the wants of the creatures he has made? This universe was not made for sale. It has never been offered in the markets. The work of the Lord was undertaken that other beings might be happy. He made the world as theatres, where joyous life might be developed, where intelligent beings and irrational creatures might be gladdened by the smile of their God. What was the price demanded? He wished and designed that from all reasonable beings a rich flood of grateful, affectionate emotion might be poured to back upon Himself. "Son, give me thine heart." When the Son of God descended to earth, and confronted men and devils in the prosecution of his work; for all his toil and agony, his sore travail of body and soul, what equivalent did he demand? Did he put Salvation on sale, did he hedge round the foundation of life with impassable barriers, and fix a price upon the waters? "Ho! every one that thirsteth, come ye to the waters, and he that hath *no money*, let *him* come.

Was it for money, the per diem wages, that Paul endured shipwreck and fasting, imprisoning and scourging, that he was stoned of his own countrymen, and wore his chains at Rome?

Was it for money reward, that the other Apostles were tortured, crucified, mangled by the wild beasts, or slain by the gladiator.

When the Evangelists had finished the Gospel, and Luke his history, John his Revelation, and Paul and Peter their incomparable Epistles, did they seek the emolument of authorship, were their productions trumpeted in any gazettes, or was the copy-right profitably disposed of to any popular bookseller?

Was it for wealth that Homer caused the world to echo with the strains of his wonderous song? Was it for money wages that Demosthenes and Cicero tasked their energies to mount where none could follow? Was it for the ten pounds that Milton struck his unequalled harp, or woke the thunders of his prose in behalf of human rights?

Nor did Mammon stimulate the spirit of man in the production of anything which has most clearly marked or blest our own age. It did not animate Franklin in his discoveries; it did not kindle the fires that burned in old Faneuel Hall; it had nothing to do with Bunker Hill; it entered into none of the calculations of Washington; it has had no power to rouse the eloquence of Patrick Henry, or Ames, or Clay, or Adams, or Webster; nor did it quicken the energies of that noble son of Ohio, who so lately sent forth those lightning flashes from the Senate of the United States.

Money then is not a fair equivalent for the labor of man, and the noblest work that has ever been performed, has been accomplished without the hope or the reception of the wages of Mammon.

Mammon can neither awaken nor purchase the best energies of the mind, nor even of the body. The spirit of the age, by reducing every thing to a money value, so that even a man's principles, his virtue, should have a price in the market; has struck an almost fatal blow at the nobleness of man, has plucked the wings of the eagle and chained him to a dung-hill, has well nigh struck out of existence the only motives that can stir the higher faculties of man. If you wish to freeze two hearts into utter selfishness, into sordiness of the basest kind, so that there shall not be one holy gush of feeling, so that you cannot detect one spiritual life throb, let money be all that the one hopes to receive, and all that the other feels bound to bestow.

Man must be linked to his fellow by some other chain than one of gold, or bank-notes, or promises to pay, before he will put forth his soul in his service. Money, instead of causing souls to beat in unison, is a perfect nonconductor of the sympathies. You may shackle the body with gold, so that it shall walk like the cart-horse the daily round of toil, but the affections spurn the paltry tribe, the heart is far away.

It is quite as reasonable to suppose that you may awaken sympathy or gratitude in a steam engine, by giving it the due supply of fuel, or in a water wheel, by the filling of its buckets, as in a human creature, by the payment of the mere money wages.

The engine will stop when the fires are extinguished without any regret, or any anxiety as to whether the owner has been profited by the days' work; and the mere hireling in the days of Job, had more anxiety for the coming of the shadow of evening, than for the interest of his employer; nor has man's heart changed materially even to the present hour.

The whole tendency of our modern system of labor and wages is to disconsent and revolution, because built upon an utterly false conception of the value of money, of the laborer as an immortal being, and of the nobleness of work. It cannot endure, and if not gradually reformed, it will rock at last the foundations of society.

It has brought England to Chartism, to Trade's Unions, to misery and starvation for millions, to ignorance, brutality, and heathenism for multitudes of her working population. There must and will be some reform, which will give to labor its due estimation, and lift the worker to his proper station in the great family of man.

Do you ask why such results have already sprung from, and must still follow the present system? Because if the money bond is the only connecting link between capital and labor, there will be no true union, no possible sympathy between them; and then in the absense of a common interest, one class in society is tempted to oppression, and the other to resistance.

I have already indicated one method by which we may help to remove the stigma from labor, and place it upon its true level in the estimation of the public, and that is by severing the great occupations of the free States from all association in the mind with slavery. However widely we may differ in regard to the character of slavery, or in regard to the manner in which it should be treated; it at least becomes the free laborers, the farmers and mechanics of the North and West, to provide for theirown interests, and emancipate their own labor from the reproach which has not been cast upon it; for there ie not a laborer in the North who has not been sunk in the social scale, by the influence of the Southern institutions and policy.

Finally, free labor is to be emancipated and made honorable by such seminaries as by the liberal appliances of money, influence and work, has here been founded and nursed up to its present stature andcapacity for usefulness. "The Farmer's College," is a name of happy omen, and he who beholds in these buildings, philosophical apparatus, and other means of education, the partial embodiment of his own liberal conception, belongs in a noble sense to the working class, and while he confers lasting benefits upon his race, erects at the same time an enduring monument for himself; the true *monumentum aere perennius*." No men need more than the farmer, and mechanic, the aids of scientific attainments, none can employ them with greater advantage to themselves or to their country. Just in proportion as these classes devote themselves to the attainment of a superior education, will be our hope for the security of American freedom, if to a higher intellectual cultivation, there is superadded the controling power of religious principles. The idea of realizing the high hopes and destiny of man, by the development of their intellectual powers only, is a mere delusion. It affords scarce half an education even for this world. To give the people knowledge alone. without the guidance of religion, would be only to increase at last the wretchedness of society. But even if the culture of the intellect only would answer for this life, how few and short the steps that lead us to eternity.

Life's wrestle, young friends, is stren and sharp; but O! how quickly ended: and then for that life to come, mere polish and power of mind will avail us nothing; the most brilliant attainments will be as dross in our meeting with God."

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CLIMBING ROSES.—The following is a very pretty method of training climbing roses:

Two-inch auger holes are bored through pieces of scantling three by four inches, and twelve feet long, one foot apart.—They are then set in the ground as posts, three feet deep. Near them tall growing roses are planted, two of different colors, one on each side of the post; and as they grow the stems are run through the holes.

In this way, they will rise nine feet high, and no winds can blow the stems off—no tying is necessary.

Branches intertwined, bearing roses of contrasted colors make a fine appearance. The Boursaults, Hybrid China, and some of the prairie rose, furnish fine roses for these blooming pillars—*Hort.*

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From the American Agriculturist.

### The Honey Bee.

I keep say a dozen swarms—I never kill my bees to get their honey. It is cruel and unnecessary, besides being unprofitable. My rule is, the more hives the more bees; the more bees the more honey. All within rule, understand, the size of hives, range of pasturage, &c., &c., as Mr. Miner directs. I have some of the chamber-hives as described in his second article, August No. of Agriculturist, but more of the simple box-plan of twelve inches square, as described in his July number. These last have all holes in the tops for cappings on to each other, in which bees store their surplus honey.—The chamber-hives are occupied by boxes for the same purpose. I have rather preferred the simple box-plan, for a reason which I shall presently give. I generally put the new or empty box under the full or working hive, and immediately stop the entrance to the latter, driving them through the empty one, which, if the other be full, and the season propitious, they at once proceed to fill. When this latter hive is filled, I take off the top or old one altogether, set it in a dark place—a dark cellar with a small light in it, through which bees that are in it escape to the other habitation, is best—and it is soon releived of their presence. I sometimes put the empty hive on the top of the inhabited one, particularly if this latter be a young one, and thus succeed equally well in securing the honey. I last year obtained from one hive, through two applications of the empty box, over 80 pounds of the whitest and purest honey; from another about 70, and still another, about 60 pounds; and 50, 40, 30, &c., from others, without detriment to their winter stores. The season, however, was favorable. Some years the flowers are so scanty in honey as to yield the bees not even for their summer support, to say nothing of their winter-forage, and thus I have lost many swarms, and closed the season with a less number than I had in the spring.

Now, the reason why I have preferred the simple box-plan is this; it is said that the bees, after the liberation of the young from the cell, do not throw out the case in which it was enclosed, but simply tramp or press it down to the bottom, which, in process of time, partially fills the cell so that the young bee is restricted in its size, and becomes small and feeble, and of course an imperfect bee, unable to prform its allotted task, and of consequence the young swarms ultimately die, and the hives become depopulated. Whereas by having a fresh and roomy comb for each, or perhaps every second year's breeding, the young are large, vigorous and amply fitted to labor and direct their operation in the most vigorous manner. This fact seems to be pretty well settled among all thorough bee-masters; and some to obviate the use of the old comb for breeding cells, in the month of March annually turn up the hives and cut all the comb which is accessable, for the purpose of having new breeding cells supplied. Another proof of the superiority of new comb for breeding is, that old hives frequently "run out," as the term is, and die off, apparently of old age.

Now, if the chamber-plan be pursued, and the surplus honey for a series of years be taken through the partition above in the boxes, is there not danger of the evil occurring which I have mentioned? And if it be so, is not the open box-plan the best?

L. F. ALLEN.

*Black Rock N. Y., April*, 1847

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### English News---Markets, &c.

We have before alluded to the fickleness of the English grain and flour market; and in our last we hinted a belief that the existing high prices would not long be maintained. The arrival of the Cambria with dates to June 4th, brought intelligence of a rapid decline of prices, and took speculators all aback in this country.

The continuance of fine weather, giving promise of an early and plentiful harvest in England, as well as on the continent, had removed the apprehensions of famine, and given new confidence to all departments of trade. Large supplies of grain were coming in from the Mediterranean and the Baltic. The price of American flour is quoted at 43 @ 44s. ℔ bbl.; wheat 12s. 6d. @ 15s. ℔ bu. of 192 lbs.

The decline in prices had ceased, and a slight upward tendency had been manifest for a day or two previous to the sailing of the Cambria; and the next arrival may cause renewed activity in the markets.

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### The Markets.

CINCINNATI, *June* 29.—Flour has declined to about $5, ℔ bbl, with small sales and light receipts. Grain trade is also dull; wheat brings 90 cts.@$95; Corn 45@47 cts.; Oats 33@35; barley 40 cts. Pork is dull of sale—prices, mess 14,50@$15; prime $12@12,50 ℔ bbl. Butter, in kegs and brls, 8@8¼ cts. ℔ lb. Cheese, in boxes, 5¼@6¼ ℔ lb. Wool has advanced a trifle—bringing 23 to 25 cts. for common and ¼ blood, to 28@30 cts for the finest qualities.

CLEVELAND, *June* 28.—No sales of flour reported. Wheat brings 1,15@1,20 ℔ bu., which is a slight advance on the past few days. Corn, 50 cts.

BUFFALO, *June* 26.—Flour 5,62@5,75; Wheat 128@130; Corn 58@6[illegible].

NEW YORK, *June* 26.—Flour 7,12½@7,25; wheat 1,57@1,60; Corn, western, 87@90; Oats 50; Pork, new mess, 16@25; prime 13,50.

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## COLUMBUS PRODUCE MARKET.

*Corrected for the Ohio Cultivator, July 1.*

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GRAIN. | | | | Honey, strained | 12½ | @ | 14 |
| Wheat, ℔ bu., | 75 | @ | 80 | POULTRY. | | | |
| Indian corn, | 26 | @ | 28 | Turkeys, each, | | @ | |
| Oats, | 16 | @ | 18 | Geese, " | | @ | |
| PROVISIONS. | | | | Ducks, " | 10 | @ | 12½ |
| Flour, retail, bbl, | 5,12½ | @ | 5,25 | Chickens, " | 8 | @ | 9 |
| " 100 lbs | 2,37 | @ | | SUNDRIES. | | | |
| " Buckwheat, | 2,00 | @ | | Apples, bu. | | @ | |
| Indian meal, bu. | 37 | @ | 31 | " dried, | 50 | @ | |
| Hominny, quart, | 3 | @ | | Peaches, dried, | 1,37 | @ | 1,50 |
| Beef, hd qr. | | @ | | Potatoes, old, | 37 | @ | |
| " 100 lbs., | 3 50 | @ | | " New. | 1,00 | @ | |
| " fore qr., | 3,00 | @ | | White beans bu | 1,00 | @ | |
| Pork, mess, bbl. | | @ | | Hay, ton, | 5,00 | @ | |
| Hogs, ℔ 100 lbs, | | @ | | Wood, hard c,rd | 2,00 | @ | 2,50 |
| Hams, country lb, | 6 | @ | 7 | Salt, bbl., | 1,75 | @ | 2,00 |
| " city cured, | 7 | @ | 8 | SEEDS. | | | |
| Lard, lb., ret,, | 7 | @ | 8 | Clover, bu., | 3,00 | @ | 3,25 |
| " in kegs or bls. | 7 | @ | | Timothy, | 2,00 | @ | 2,50 |
| Butter, best rolls, | 10 | @ | | Flax, | 75 | @ | |
| " common, | 8 | @ | 9 | ASHES. | | | |
| " in kegs, | | @ | | Pot, 100 lbs, | 3,50 | @ | 4,00 |
| Cheese, | 6½ | @ | 7 | Pearl, | 4,00 | @ | 4,50 |
| Eggs, dozen, | 6½ | @ | 7 | Wool, common, | 18 | @ | 20 |
| Maple sugar, lb. | 7 | @ | | " half bl'd, | 20 | @ | 23 |
| " molasses, gal. | 45 | @ | 50 | " full bl'd. | | @ | |
| Honey comb, lb, | 10 | @ | 12½ | | | | |

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The discovery of what is true, and the practice of what is good, are the two most important objects of life.

What can the virtues of our ancestors profit us, unless we imitate them.

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### THE OHIO SCHOOL JOURNAL.

*Devoted to the improvement of Common Schools and the promotion of Popular Education.*

EDITED BY ASA D. LORD.

THE OHIO SCHOOL JOURNAL is published monthly, in Columbus, each number containing at least fifteen octavo pages of reading matter beside advertisements, notices of School books, &c. The work is devoted entirely to the promotion of education—physical, intellectual and moral; and especially to the improvement of Common Schools—the better education of teachers—the elevation of the employment of teaching to the rank it should hold in the community—the diffusion of intelligence relating to the best modes of teaching, to the location and construction of school houses, and to the progress of education in the State and in other States and countries; it contains the Annual Report of the State Superintendent of Common Schools, and the School Laws of general interest enacted during the last session of the Legislature.

Post Masters, School Officers, Teachers, and the friends of education in general, are respectfully invited to aid in giving it a wide circulation.

Editors of Newspapers throughout the State, will confer a great favor by noticing the Journal, and calling public attention to the cause it advocates.

TERMS—Single copies, 50 cents; seven copies $3,00, twelve copies, $5,00; twenty-five copies, $10,00, payment to made invariably in advance. To Teachers it will be furnished at 33⅓ cents per copy where three or more copies are taken. For gratuitous circulation, when twenty copies or more are taken, it will be furnished to individuals or societies, at 25 cents per copy. All subscriptions for the current volume are to commence with the first of Jan., 1847.

BACK NUMBERS.—The first volume of the Journal is now neatly stitched in printed covers, with title page and index, and can be had for 30 cents per copy, or four copies for one dollar. Subscribers can at any time be supplied with the work from the beginning.

All orders and communications should be addressed to ASA D. LORD, M. D., Columbus, O.

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### Granville Episcopal Female Seminary,

**Granville, Licking County, O.**

THE NEXT SESSION of this Institution will commence on the first Thursday of September, and close the Wednesday next preceding the 4th of July. There will be a recess of one week at Christmas.

| | |
|---|---|
| TUITION.—The charge for those who enter the Family, including board, washing, fuel, lights, room and furniture, and tuition in all the studies of the course is, per annum | $110 00 |
| Tuition of day-scholars, per quarter | 4 50 |
| EXTRA CHARGES.—Instruction on Piano, including use of instrument per quarter | $8 00 |
| Instruction in Latin, Greek, and French, each per qr. | 3 00 |
| Linear and Perspective Drawing each 20 lessons | 3 00 |
| Painting Water Colors, " | 4 00 |
| Embroidery, " | 2 00 |

Those who remain in the family during the vacation will be charged $2 00 per week.

In all cases the bills must be paid SEMI-ANNUALLY IN ADVANCE, or a satisfactory arrangement made with the Rector; Rev. A. Sanford. Applications for information, or admission, should be addressed to him.

GRANVILLE, July 1, 1847.

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### FARM, STOCK AND UTENSILS FOR SALE.

THE SUBSCRIBER, residing in Scott township, Brown county, O., has a farm of 273 acres of good land, all under fence, two thirds of it under good cultivation—together with live stock, consisting of 5 horses, 2 mules, 40 head of cattle, 130 hogs, 65 sheep, and a plenty of utensils for the use of the farm. This farm is situate on White Oak creek, and on the State road leading from Hillsboro to Higginsport, 17 miles from the latter;—this farm, with or without the stock will be sold at a reduced price, $1000 will be required down, or within 6 months, and the balance of the payments will be made very favorable. Further information may be had of the subscriber, on the premises.

E. D. SMITH.

July 1, 1847.

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### SALE OF SHORT HORNED CATTLE.

Becoming over stocked, I will offer for sale, at *auction*, at my residence in the town of Auburn, on Wednsday 8th day of September next, forty head of thorough bred Short Horned cattle. Consisting of about thirty cows, heifers, and ten young bulls. I shall select from my whole herd one bull, "Symmetry"—two cows and two heifers, the balance being about *forty, will be sold without reserve.* The original cows of this herd were selected from the best of the herds of the late Paterson, Van Ransaler, Thomas Rotch Esq., and L. F. Allen Esq., whose reputation for breeding fine stock require no eulogy from me. The younger stock were bred with much care from my bulls "Archer" and Symmetry, both of which have received the prize of the best bull at the exhibitions of the N. Y. State Agricultural Society. "Archer" was bred by Thomas Rotch Esq. of Butternuts out of his famous imported cow Adaliza and got by Rolla. (See Coats Herd Book No. 4991) "Symmetry" was bred by Geo. Vail Esq. of Troy, out of his cow Dutches, got by his Duke of Wellington (See Coats Herd Book No. 3654, or American Herd Book No. 55) both of which he imported from the Herd of Thomas Bates Esq. of Yorkshire England.

Full pedigrees of all the cattle will be prepared and printed by the 1st July, and can be had at the office of American Agriculturist, New York Cultivator, office and Agricultural Rooms Albany, office of New Genesee Farmer, Rochester, L. F. Allen Black Rock, and at my residence.

—ALSO—

I will sell ten head of three fourths and half bred cows and heifers.

After the sale of the above cattle, I will sell at auction, one hundred Merino rams—ten to fifteen South Down rams—sixty Merino and thirty grade Merino Ewes to be sold in pens of three. That gents. not acquainted with my flock of sheep may form some opinion of their value, I make the following statement, viz: I have taken five clips of wool from my sheep. The last clip (1846) weighed a fraction over four pounds per head, which was the largest. One of the five clips I sold at thirty nine cents per pound The other four I sold at different times to our Manufacturing Co., at forty cents per pound *all at my own house.*

Terms of the sale, cash, or approved endorsed notes payable at the bank of Auburn, at three months, with interest.

J. M. SHERWOOD.

*Auburn, New York, June* 1, 1847.